Cimatech

使用手冊

二合一蒸焗爐

型號：CFS308GB
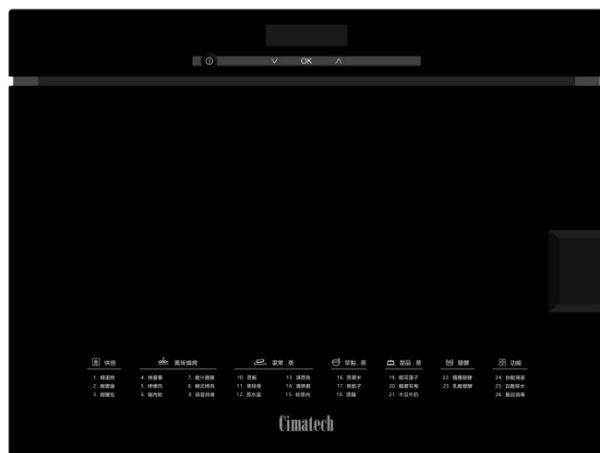
請在安裝和操作此電蒸爐前詳細閱讀本使用手冊，

並保存好以備日後參考。

目錄

規格

額定電壓及額定頻率	220V～50Hz
額定輸入功率	1600W (蒸汽)；800W (熱風)
外形尺寸（高 x 寬 x 深）	380mm×496mm×385mm
內腔尺寸（高 x 寬 x 深）	247mm×335mm×275mm
內腔容積	22L
淨重	約 18.1Kg

結構圖示

1.控制台

2.排氣口

3.密封圈

4.水箱槽
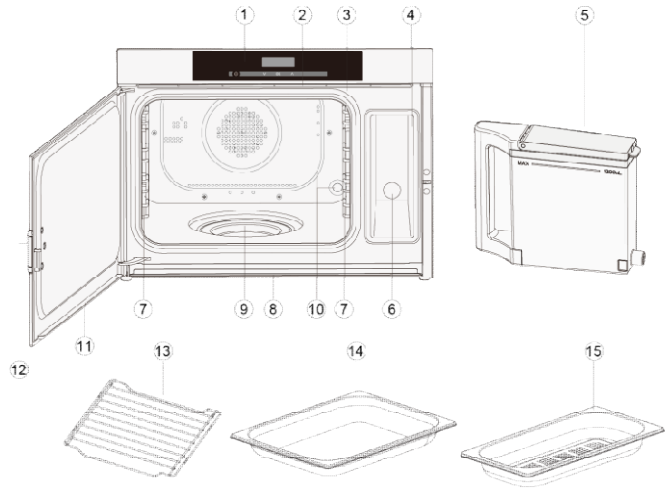
5.水箱

6.水箱出口

7.分隔器

8.水板

9.蒸發皿

10.蒸汽出口

11.門槽

12.車門釋放按鈕

13.金屬架

14.油盤

15.餐盤（只用於裝蔬菜）

安全使用要點

1. 使用前請詳細閱讀"使用手冊"全部內容。

2. 本電蒸爐專為家庭加熱及烹調食物而設計，故不適用於其它工商用途。

3. 警告：只有在已經提供充分的指導以至於兒童能夠採用安全的方法使用電
    蒸爐，並且明白不正確的使用會造成危險時，才能允許兒童在無人監控的
    情況下使用電蒸爐。

4. 警告：烹調前最好把水注滿至水箱最大刻度處，並且把水箱充分插入爐內，
    確保固定到位，以免水泵在工作時泵不到水而導致不能工作。

5. 警告：烹調過程中爐溫度很高，當爐門打開時蒸汽可能突然爆發出來。兒
    童應該遠離。

6. 如果在烹調過程中出水系統出現問題，系統將發出提示音。這個現象可能
    是下列情況引起：

    a. 水箱沒水

    b. 水箱沒有放置好。

    這兩個問題處理好後，關上爐門，再按下【旋鈕 2】鍵一次可繼續烹調。

7. 爐內沒有食物時，請不要運行以免損壞機器。

8. 從電蒸爐內提取食物和器皿時，應當使用手柄或戴上隔熱手套，以免高溫燙

傷。

9. 不要用電蒸爐儲存任何物品。

10. 奶瓶和嬰兒食品罐要經過攪拌或搖動，餵食前應檢查瓶內食物的溫度，避

    免燙傷。

11. 燒烤或組合燒烤烹調結束後，建議等待 5-10 分鐘，等腔體內的空氣冷卻後

    再進行蒸汽烹調。

12. 警告：除有資格的維修人員外，其他人來執行檢修操作都是危險的。

13. 警告：如果爐門或爐門密封圈損壞，在修好之前不要使用。

14. 警告：不要用電蒸爐加熱盛放在密封容器裡的液體或食物，可能引起爆裂。

15. 警告：如果電源線損壞，請在使用前更換。

16. 警告：電蒸爐屬於有人看管的產品，請在烹調過程中人不要離開現場。

17. 警告：在電蒸爐使用過程中，其易觸及部件會變得很熱，兒童應該遠離。

18. 該電器在使用過程中會變熱，小心不要碰到爐內的發熱元件。

19. 在使用燒烤或組合燒烤烹調時，不要用手觸摸爐門、爐窗和外框等高溫的

    地方，以免燙傷。

20. 在第一次使用燒烤或組合燒烤功能時，可能會散發一些煙霧或異味，這是

    正常現象。

21. 燒烤或組合燒烤烹調時，從電蒸爐中取出食物過程中不要碰到爐內的燒烤管。

22. 烹調結束後，等待 30 分鐘，等電蒸爐冷卻了再清潔。

23. 一般電器產品並不是為體質、感覺或智力有障礙人士（包括小孩）或缺乏經驗及知識者使用，除非他們曾經接受負責安全人士的監督或指示。

24. 請小心看管小孩，以確保他們不會把此電器當作玩具。

控制台說明
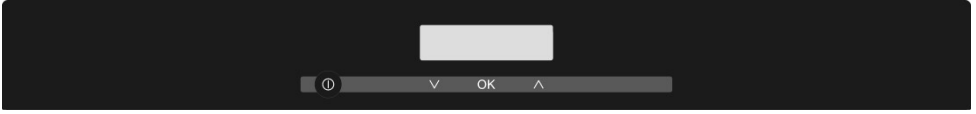
顯示幕

顯示符號，時間，溫度及功能表代碼。

火力 ⓘ

用於可打開和關閉電蒸爐。

∨∧

用於選功能模式，設置時間和溫度。

OK

用於確定所設程式，設置沸點校準。

特別功能

自動提示

烹調完畢後，顯示幕顯示"End"，系統發出烹調結束提示音，系統每隔 2 分鐘發

出一段提示音，按下任意鍵(【火力】鍵除外)一次或打開爐門，系統結束提示

返回待機狀態

無水提示功能

在烹調中，如果水盒沒有安裝到位，或者水盒中缺水，此時烹調會自動暫停，

顯示幕上將出現"⬛"圖示，系統會每隔 5s 發出提示聲，此時用戶只需往水箱裡

加入純淨水或重新安裝好水盒，關好爐門，按【OK】鍵一次烹調繼續。

維護保養

請確保水箱中無水。

1. 上電後，按【火力】鍵一次開機，顯示幕會顯示"0"；

2. 連續按【∨】鍵或【∧】鍵選擇功能表烹調，顯示幕顯示"A-1"、"⬛"；

3. 按【OK】鍵一次，"A-1"閃爍，此時可通過連續按或長按【∨】鍵或【∧】

    鍵找到 A-25 菜單

4. 按【OK】鍵一次，顯示幕顯示："PunP"，5 秒後回到待機狀態，抹幹腔體即可。

沸點自校準功能

在烹調前請確保水箱安裝到位且水箱中有足夠的純淨水。默認校準時長為 0:15h。

為滿足在不同海拔位置使用本產品，特提供根據實際海拔情況進行沸點校準的功能，操作如下：

1. 待機狀態下（即：顯示幕顯示"0"），長按【OK】鍵 5 秒以上，沸點校準立即啟動（爐門關閉狀態下）；

2. 螢幕顯示："0:15h"，並開始倒計時；

3. 運行過程中，螢幕顯示：當前烹調時間倒計時（校準過程中，用戶可連續按或長按【∨】鍵或【∧】鍵修改校準時間 0:01h/次）。

溫馨提示：在校準前要確保水箱有足夠的水，且校準過程中，不要按【火力】鍵或者打開爐門，否則校準失敗；需要重新校準。

除垢功能

在烹調前請確保水箱安裝到位且水箱中有足夠的純淨水。默認除垢時長為

0:22h。

1. 在蒸發盤中加入適量的除垢劑

2. 上電後，按【火力】鍵一次開機，顯示幕會顯示" 0 "；

3. 連續按【∨】鍵或【∧】鍵選擇功能表烹調，顯示幕顯示"A-1"、"▤"；

4. 按【OK】鍵一次，"A-1"閃爍，此時可通過連續按或長按【∨】鍵或【∧】
   鍵找到 A-24 菜單。

5. 按【OK】鍵一次，除垢啟動，烹調時間倒計時。

溫馨提示：

• 除垢過程中，用戶可連續按或長按【∨】鍵或【∧】修改除垢時間 0:01h/
  次，建議不少於 22 分鐘)。

• 當系統提醒使用者除垢時，顯示幕顯示"dESC"並閃爍：此時設置除垢，並
  運行結束後，圖示會自動消失；否則，提示會一直存在。

操作方法

● 電腦板通電後，蜂鳴器發出"DE"一聲；按【火力】鍵一次開機，蜂鳴器發出"DE"的提示音，顯示幕顯示"０"。

● 待機狀態下，輕按【∨】鍵或【∧】鍵，可以迴圈選擇功能：蒸汽—> 熱風—>蒸烤—>自動功能表。

● 烹調中打開爐門烹調暫停，關上爐門則烹調繼續。

● 任何狀態下(關機狀態下除外)按【火力】鍵一次即可進入關機模式。

● 操作設置中斷 20 秒後系統自動返回待機狀態。

● 連續工作時間大於 2 分鐘，則工作結束後排氣扇延時工作 3 分鐘。

● 待機狀態下，無操作 15 分鐘後進入關機模式。

程式設定

設置電腦板的若干標準預設值。下表所列標準設定可進行修改。

1. 待機狀態下，長按【∧】鍵 3 秒以上；顯示幕顯示"P1"，此時便進入了程式設定操作；

2. 按 【∨】鍵或【∧】鍵選擇代碼編號 P1~P6，按【OK】鍵一次確認;

3. 按 【∨】鍵或【∧】鍵進行選擇設定 S0~S4,按【OK】鍵一次確認生效。

程式		代碼	可選設定		
P1	恢復出廠設置	**S0**	/		
		S1	已恢復出廠設定		
P2	演示模式	**S0**	**關閉，電蒸爐將加熱**		
		S1	開啟，電蒸爐不會加熱		
P3	提示音量設置	S1	非常小		
		S2	小		
		S3	中		
		S4	**大**		
P4	水質硬度		硬度設定	硬度（°dh）	mmol/L
		S1	軟	<8.4	<1.5
		S2	中等	8.4-14	1.5-2.5
		S3	/	/	/
		S4	**硬**	**>14**	**>2.5**
P5	溫度單位	**S1**	**"°C"（攝氏度）**		
		S2	"℉"（華氏度）		

| P6	按鍵音	S0	關
		S1	**開**

溫馨提示：

• 出廠預設設定已經黑體顯示；

• 水質硬度越硬，則需要除垢越頻繁，S4、S3、S2、S1 分別對應累計工作

 10、12、14、16 個小時則會有除垢提醒（顯示幕顯示 dESC 並閃爍）。

蒸汽烹調

在烹調前請確保水箱安裝到位且水箱中有足夠的純淨水。

1. 上電後，按【火力】鍵一次開機，顯示幕會顯示"0"；

2. 按 【∨】鍵或【∧】鍵選擇蒸汽烹調，顯示幕顯示"100℃"和"♨"；

3. 按【OK】鍵一次，"℃"閃爍，此時可通過連續按或長按 【∨】鍵或【∧】

 鍵輸入烹調溫度（溫度範圍 40℃～100℃/5℃）；

4. 按【OK】鍵一次，顯示幕顯示"♨"和烹調默認時間 "0:15h"且 h 閃爍；

5. 連續按或長按【∨】鍵或【∧】鍵輸入烹調時間（0:00h～9:59h/0:01h）

6. 按【OK】鍵一次，烹調開始，顯示幕顯示："♨"、和即時溫度值（達到設

 置的溫度值時顯示幕顯示烹調時間倒計時）

溫馨提示:

- 烹調過程中(溫度爬升時不可修改烹調時間)，用戶可連續按或長按【∨】

  鍵或【∧】鍵修改烹調時間 0:01h /次

- 烹調中按【OK】鍵一次，可查看設定溫度 5 秒。

熱風對流烹調

1. 上電後，按【火力】鍵一次開機，顯示幕會顯示"0"；

2. 按 【∨】鍵或【∧】鍵選擇熱風對流烹調，顯示幕顯示"200℃"和"⬛"；

3. 按【OK】鍵一次，"℃"閃爍，此時可通過連續按或長按【∨】鍵或【∧】

   鍵輸入烹調溫度（溫度範圍 110℃～200℃/10℃）；

4. 按【OK】鍵一次，顯示幕顯示"⬛"和烹調默認時間 "0:15h"且 h 閃爍；

5. 連續按或長按"【∨】鍵或【∧】鍵輸入烹調時間（0:00h～9:59h/0:01h）；

6. 按【OK】鍵一次，烹調開始，顯示幕顯示："⬛"、和烹調時間倒計時；

溫馨提示:

- 烹調過程中，用戶可連續按或長按【∨】鍵或【∧】鍵修改烹調時間 0:01h

  /次。

- 烹調中按【OK】鍵一次，可查看設定溫度 5 秒。

蒸烤烹調

在烹調前請確保水箱安裝到位且水箱中有足夠的純淨水

1. 上電後，按【火力】鍵一次開機，顯示幕會顯示"0"；

2. 按【∨】鍵或【∧】鍵選擇蒸烤烹調，顯示幕顯示"200℃"、" "、" "；

3. 按【OK】鍵一次，"℃"閃爍，此時可通過連續按或長按 【∨】鍵或【∧】

   鍵輸入烹調溫度（溫度範圍 160℃～200℃/10℃）；

4. 按【OK】鍵一次，顯示幕顯示" "、" "和烹調默認時間 "0:15h"且 h 閃

   爍；

5. 連續按或長按【∨】鍵或【∧】鍵輸入烹調時間（0:00h～9:59h/0:01h）；

6. 按【OK】一次，烹調開始，顯示幕顯示：" "、" "、和烹調時間倒計時。

溫馨提示：

• 烹調過程中，用戶可連續按或長按【∨】鍵或【∧】鍵修改烹調時間 0:01h

  /次。

• 烹調中按【OK】鍵一次，可查看設定溫度 5 秒。

自動烹調

1. 上電後，按【火力】鍵一次開機，顯示幕會顯示"0"；

2. 連續按 【∨】鍵或【∧】鍵選擇功能表烹調，顯示幕顯示"A-1"、"▤"；

3. 按【OK】鍵一次，"A-1"閃爍，此時可通過連續按或長按【∨】鍵或【∧】鍵選擇功能表；

4. 按【OK】鍵一次，顯示幕顯示"▤"和默認的烹調時間（此時可通過按或長按【∨】鍵或【∧】鍵修改烹調時間（±0:01h））；

5. 按【OK】鍵一次，烹調啟動，顯示幕顯示烹調時間倒計時和"▤"。

溫馨提示：

烹調中按【OK】鍵一次，可查看設定溫度 5 秒。

以下是自動烹調功能表表：

烘焙（烤盤放置底部第二層）				
代碼	烹調菜單	烹調溫度	烹調時間	烹調份量（g）
A-1	焗蛋糕	熱風 160℃	45 分 00 秒	475g
A-2	焗蛋撻	熱風 200℃	28 分 00 秒	7-9 個
A-3	焗麵包	熱風 170℃	25 分 00 秒	6-9 個

美味燒烤（烤盤放置底部第二層）			
A-4	烤番薯	熱風 200℃	45 分 00 秒	600g，直徑 > 3.5cm 需要切塊
A-5	烤煙肉	熱風 200℃	18 分 00 秒	200g
A-6	豬肉乾	熱風 200℃ 15min 刷蜂蜜 翻面 熱風 180℃ 15min 刷蜂蜜 翻面 熱風 150℃ 10min	200g 平鋪
A-7	蜜汁雞翅	熱風 200℃	35 分 00 秒	500g
A-8	韓式烤肉	熱風 200℃	30 分 00 秒	400-500g
A-9	蒜香排骨	熱風 200℃	35 分 00 秒	400-500g
家常.蒸（蒸架放置底部第一層）			
A-10	蒸飯	蒸汽 100℃	35 分 00 秒	300 g 米 420g 水常溫
A-11	蒸排骨	蒸汽 100℃	20 分 00 秒	500g 常溫
A-12	蒸水蛋	蒸汽 90℃	15 分 00 秒	2 個雞蛋 220 水適

				量鹽 常溫
A-13	清蒸魚	蒸汽 100℃	18 分 00 秒	400-500g 常溫
A-14	清蒸蝦	蒸汽 100℃	16 分 00 秒	500g 常溫
A-15	粉蒸肉	蒸汽 100℃	40 分 00 秒	600g 常溫

早點.蒸（蒸架放置底部第一層）

A-16	蒸粟米	蒸汽 100℃	22 分 00 秒	600g 常溫
A-17	蒸餃子	蒸汽 100℃	16 分 00 秒	200~400g
A-18	蒸麵	蒸汽 100℃	15 分 00 秒	500g

甜品.蒸

（蒸架，銀耳蓮子放置底部第一層，木瓜牛奶、布丁放置底部第二層）

代碼	烹調菜單	烹調溫度	烹調時間	烹調份量（g）
A-19	銀耳蓮子	蒸汽 100℃	50 分 00 秒	蓮子 30g,銀耳 10g 800ml 開水，冰糖 適量
A-20	雞蛋布甸	蒸汽 90℃	18 分 00 秒	雞蛋 2 個，牛奶 250g

				細砂糖 20g
A-21	木瓜牛奶	蒸汽 100℃	15 分 00 秒	牛奶 250g，木瓜 100g 糖適量
發酵（蒸架放置底部第二層）				
A-22	麵團發酵	蒸汽 35℃	40 分 00 秒	250g 麵團
A-23	乳酪發酵	蒸汽 40℃	6 小時	1000ml 牛奶 1g 優酪乳發酵劑
維護保養				
A-24	自動清潔	/	22 分 00 秒	10g 檸檬酸
A-25	自動排水	/	/	/
A-26	器皿消毒	蒸汽 100℃	10 分 00 秒	/

清潔與保養

注意：切勿使用強洗滌劑、香蕉水、汽油、研磨粉和金屬刷來清洗爐子的任何部位

1. 清洗爐腔之前，須關閉電蒸爐，並從插座上拔去電源線插頭。

2. 經常保持爐腔清潔。當食物或湯水濺到爐內壁時，可用濕布擦去，不宜用硬質物料，以免擦傷腔體表面。如爐內壁很髒則可使用軟性洗劑，切勿使用粗糙、磨損性的洗劑。

3. 電蒸爐烹調用水建議使用純淨水或蒸餾水，若長期使用自來水，蒸發盤上會有水垢產生。

4. 蒸發盤要經常保持清潔。對蒸發盤上的水垢或雜物清潔，可以在蒸發盤上倒1/2 杯白醋，過幾分鐘後再用抹布拭擦，最後用水沖洗乾淨，不要使用粗糙、磨損性的洗滌用品。

5. 腔體注水管至少每月檢查一次，預防有雜物堵住水口，有必要逆時針扭動取下注水管，清除殘留在裡面的污垢。

6. 水箱至少每月檢查一次，有必要時先稍微提起水箱後再向外水準取出，擦洗乾淨後放回原處。

7. 烹調完畢，需清理接水板中腔體內殘留的水。

8. 應經常清潔門的密封面。可用軟乾布擦淨。

9. 如控制台被弄濕，則請用軟的乾布抹擦， 不能用粗糙、磨損性的洗滌劑來

   擦控制台， 擦控制台時，請將電源切斷，以免誤操作。

10. 電蒸爐若長期不用，應拔掉電源插頭，腔體內清潔乾淨後放在通風乾燥，

沒有腐蝕性氣體的環境中。

11. 爐子發生故障，必須由本廠培訓的專業維修人員檢修，其它任何人拆修將

是危險的。

12. 更換爐燈前必須斷開電源，打開機殼，爐燈要採用本公司的專用型號。

13. 不能用粗糙的清潔器或鋒利的金屬刮洗玻璃爐門，因為這樣會引起玻璃的

破碎。

14. 在清潔食物盤、接油盤器皿時，請用軟質物料（比如布類物料）來清潔，

勿用硬質物料（比如金屬類物料），以免刮傷器皿，破壞保護層。

故障排除

故障現象	可能原因	解除辦法
顯示窗不亮	1．電蒸爐沒有連上電源 2．電源線不能正常工作。	1．確保電蒸爐接上電源 （配有保險絲） 2．聯繫售後服務部
爐燈不亮	1．爐燈，保險絲不合格。 2．爐燈接電不良。	1．更換爐燈。 2．正確接電源線或更換保險絲。
烹調過程中，水或水蒸汽從爐門溢出	1．爐門未關緊。 2．門封損壞。	聯繫售後服務部

代碼	分析原因	處理辦法
E-3	腔體高溫保護，腔體溫度超 230 度發生保護。	請按"【火力】"鍵一次，進入關機狀態，然後聯繫售後即可。
E-4	腔體低溫保護，系統連續工作 3 分鐘，腔體溫度小於 35 度發生保護。	
E-5	腔體開路保護，腔體溫度感測器斷開發生保護。	
E-6	腔體短路保護，腔體溫度感測器短路發生保護。	
E-7	蒸發盤高溫保護，蒸發盤溫度超過 250 度發生保護。	
E-8	蒸發盤低溫保護，系統連續工作 3 分鐘，蒸發盤溫度小於 40 度發生保護。	
E-9	蒸發盤開路保護，蒸發盤溫度感測器斷開發生保護。	
E-10	蒸發盤短路保護，蒸發盤溫度感測器短路發生保護	

Cimatech

Instruction Manual

2 in 1 COMBI STEAM OVEN

Model Ref.: CFS308GB

Please read instructions carefully before installing and operating the
oven and retain this information for future reference.

Content

Installation

1. Take out packing.
2. Check if the steamer is damaged. If yes, contact the dealer or Servicing Dept. immediately.
3. It must be placed on a level surface able to hold it.
4. When placed in corner, it must be horizontally placed and the position be well checked.
5. The steamer must be used in a place with sufficient airflow and no corrosive gas.
6. Never place anything on the top of oven. Keep at least 20 cm distances to the top cabinet.
7. Keep 5cm to both sides and a minimum of 10 cm at back of the oven.
8. Warning: the oven should be well grounded to prevent from electric shocking.

Important Safety Precautions

1. Read the manual carefully before using this oven.
2. The oven is designed for household use, not for commercial use.
3. Warning: only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.
4. Warning: water tank must be fully filled before cooking and it should not be displaced.
5. Warning: the oven is very hot in cooking and steam may burst out when door is opened. Please keep children away.
6. If a problem occurs to water flow in cooking, out-of-water sign indicates on the display and the oven beeps. It is because:
   a. No water is left in the tank.
   b. The tank is not placed.
   c. Close the door, the oven will resume cooking after fixing the above problems.
7. If there is no food in the oven, it should not be operated to prevent damage.
8. Use gloves when taking food out of oven to avoid possible burns due to excessive heat.
9. Do not store food in the oven.
10. Baby bottle and food must be stiffed or shaken its temperature before serving to avoid burns.
11. Warning: it is dangerous for anyone other than a qualified person to attempt the repair the oven.
12. Warning: if door or door seal is damaged, the oven should not be used before it is repaired.
13. Warning: do not use oven to heat liquid or other food in a sealed container, it may explode.
14. Warning: if power cord is found damaged, it must be replaced before next use.
15. Warning: the oven must be carefully attended; it should not be left alone in cooking.
16. Warning: Accessible parts may become hot during use. Young children should be kept away

17. The appliance becomes hot during use. Care should be taken to avoid touching heating elements inside the oven.
18. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
19. Children should be supervised to ensure that they do not play with the appliance.
20. If the power supply cord is damaged, to avoid danger, must by the producers, the maintenance department or similar departments of professional personnel change.

Specification

Rated Voltage/Power	220V/50Hz
Rated Input	1600W (steam) 800W (convection)
Dimensions	380mm(H)×496mm(W)×385mm(D)
Cavity Dimensions	247mm(H)×335mm(W)×275mm(D)
Capacity	22L
N.W.	18.1kg

Note: The above data need to be confirmed or updated. (Orders of dimensions are Height x Width x Depth)

Diagram

1. Control Panel
2. Exhaust Vent
3. Seal Ring
4. Water Tank Slot
5. Water tank
6. Water tank outlet
7. Divider
8. Water Plate
9. Evaporation Pan
10. Steam Outlet
11. Door Sink
12. Door Release Button
13. Metal Rack
14. Oil Tray
15. Food Tray（only for vegetables）
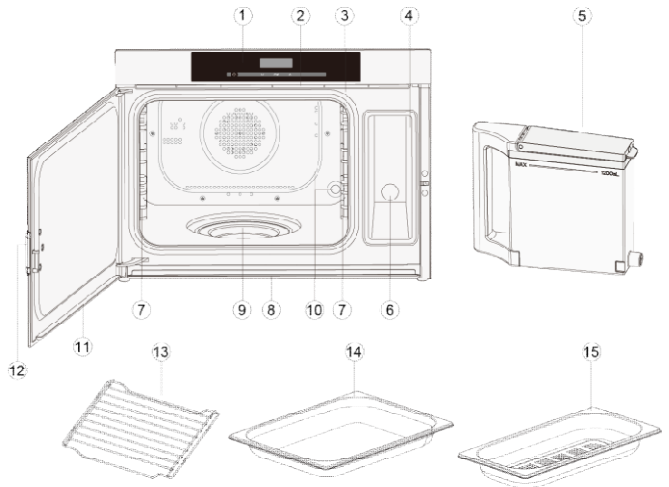
Control Panel Description

DISPLAY

Cooking time, temperature, indicators and present time are displayed.

POWER ⏻

Press to turn the oven on and off

∨ ∧

Press to select function mode.
Press to set time and temperature.

OK

Press to confirm your selection.
Press to start boiling point calibration.

How to operate the oven

➢ When the oven is first plugged in, a beep will sound, then press POWER button once to turn on the oven, beep will sound and the display will show "0".

➢ In standby mode, press ∨ or ∧ button to select function mode: Steam → Convection → Steam and Convection → Auto Menu.

➢ During cooking, if open the door, the program will be paused, then close the oven door to resume.

➢ In any state (except the shutdown state), press the POWER button once to enter the shutdown mode

➢ In the process of setting, broken about 20 seconds the oven will return to standby mode.

➢ After cooking end, the screen will display End and beep will sound every two minutes until user press any button (except POWER button) or open the door.

➢ The electronically controlling system of the steam oven has the feature of cooling. As for any cooking mode which cooking time above 2 minutes, after cooking end, the oven fan will work about 3 minutes automatically to cool the oven for prolonging the life of the oven.

➢ In standby mode, the system will return to standby mode if there is not any operation within 15 minutes.

MODIFY DEFAULT VALUES

1. In standby mode, press and hold ∧ button more than 3 seconds until the display shows "P1".
2. Press ∨ or ∧ button repeatedly to select code P1 ~ P6.
3. Press OK button to confirm.
4. Press ∨ or ∧ button repeatedly to select subcode S0 ~ S4.
5. Press OK button to confirm.

Code	Program	Subcode	Setting		
P1	Restore factory settings	S0 (default)	/		
		S1	Factory settings restored		
P2	Demonstration mode	S0 (default)	Turn off and the oven will be heated		
		S1	Turn on and the oven will not be heated		
P3	Prompt volume setting	S1	Very low		
		S2	Low		
		S3	Middle		
		S4 (default)	High		
P4	Water hardness		Hardness	Hardness（°dh）	mmol/L
		S1	Soft	<8.4	<1.5
		S2	Moderate	8.4-14	1.5-2.5
		S3	/	/	/
		S4 (default)	Hard	>14	>2.5
P5	Temperature unit	S1 (default)	"°C"		
		S2	"°F "		
P6	Key tone	S0	Off		
		S1 (default)	On		

NOTE: The harder the water quality is, the more frequent descaling is required. If S4, S3, S2 and S1 work for 10, 12, 14 and 16 hours respectively, there will be descaling warning (the display screen shows "dESC" and flashes).

STEAM COOKING

Before you setting steam cooking program, check the water tank to make sure that there is enough pure water in it. The steam cooking temperature ranges are 40°C～ 100°C/5°C. The longest cooking time is 9 hours and 59 minutes.

1. Press POWER button once.
2. Press ∨ or ∧ button repeatedly until the display shows "100°C" and "⨆ ".
3. Press OK button once.
4. Press ∨ or ∧ button repeatedly, or press and hold ∨ or ∧ button to set temperature.
5. Press OK button once.
6. Press ∨ or ∧ button repeatedly, or press and hold ∨ or ∧ button to set cooking time.
7. Press OK button once.

NOTE: During cooking (Except when the temperature goes up), you can adjust cooking time following the step 6. And you can check the temperature by pressing OK button.


CONVECTION

During convection cooking, hot air is circulated throughout the oven cavity to brown and make crisp foods quickly and evenly. The cooking temperature range is 110°C～ 200°C/10°C. The longest cooking time is 9 hours and 59 minutes.

1. Press POWER button once.
2. Press ∨ or ∧ button repeatedly until the display shows "200℃" and "⊛ ".
3. Press OK button once.
4. Press ∨ or ∧ button repeatedly, or press and hold ∨ or ∧ button to set temperature.
5. Press OK button once.
6. Press ∨ or ∧ button repeatedly, or press and hold ∨ or ∧ button to set cooking time.
7. Press OK button once.

NOTE: During cooking, you can adjust cooking time following the step 6. And you can check the temperature by pressing OK button.

STEAM AND CONVECTION COMBINATION

Before you setting steam and convection cooking program, check the water tank to make sure that there is enough pure water in it. The steam cooking temperature range is 160℃～200℃/10℃. The longest cooking time is 9 hours and 59 minutes.

1. Press POWER button once.
2. Press ∨ or ∧ button repeatedly until the display shows "200℃", " 🖑 " and " 🔥 ".
3. Press OK button once.
4. Press ∨ or ∧ button repeatedly, or press and hold ∨ or ∧ button to set temperature.
5. Press OK button once.
6. Press ∨ or ∧ button repeatedly, or press and hold ∨ or ∧ button to set cooking time.
7. Press OK button once.

NOTE: During cooking, you can adjust cooking time following the step 6. And you can check the temperature by pressing OK button.

DESCALING FUNCTION

Before you setting descaling program, check the water tank to make sure that there is enough pure water in the water tank.

1. Open the door and add proper amount of scale remover into the evaporation pan, then close the door.
2. Press POWER button once.
3. Press ∨ or ∧ button repeatedly until display shows "A-1" and " 🗒 ".
4. Press OK button once.
5. Press ∨ or ∧ button repeatedly, or press and hold ∨ or ∧ button to select "A-24".
6. Press OK button once.

NOTE:

• During descaling, you can press ∨ or ∧ button repeatedly, or press and hold ∨ or ∧ button to adjust descaling time, no less than 22 minutes is recommended.

• When the system reminds the user to remove the scale, the display screen displays "dESC" and flashes. At this time, the "dESC" icon will disappear automatically after the descaling is set and the operation is over; otherwise, the prompt will always exist.

CALIBRATION FUNCTION OF BOILING POINT

Before calibration, check the water tank to make sure that there is enough pure water in the water tank.

In order to user can use this product at different altitudes, it provides the function of boiling point calibration based on actual elevation.

In standby mode and oven door is closed, press and hold OK button more than 5 seconds, the display will show "0:15h". the oven start calibration boiling point.

NOTE:

- During calibration process, do not press POWER button or open the oven door. Otherwise, the calibration fails.
- During calibration, you can press $\vee$ or $\wedge$ button repeatedly, or press and hold $\vee$ or $\wedge$ button to adjust calibration time.

WATER SHORTAGE HINTS

During cooking, if the water tank is not installed or the water tank is short of water, the cooking automatically stop, the display shows "🔽" and beep will sound to remind user to add water or installed the water tank. After that, close the oven door, press OK button once to resume cooking.

PUMPING FUNCTION

Make sure there is no water in the tank. If the steam oven will be leaved unused for a long time, you'd better draw out water in the piping.

1. Press POWER button once.
2. Press $\vee$ or $\wedge$ button repeatedly until display shows "A-1" and "▤".
3. Press OK button once.
4. Press $\vee$ or $\wedge$ button repeatedly, or press and hold $\vee$ or $\wedge$ button to select "A-25".
5. Press OK button once. The system will return to standby mode 5 seconds later, then dry the cavity with a soft cloth.

For food or the following cooking mode, it is not necessary to program the cooking time and power. It is sufficient to indicate the type of food that you want to cook as well as the weight or servings of this food.

1. Press POWER button once.
2. Press ∨ or ∧ button repeatedly until display shows "A-1" and "▤".
3. Press OK button once.
4. Press ∨ or ∧ button repeatedly, or press and hold ∨ or ∧ button to select food code.
5. Press OK button once.
6. If you want to adjust the cooking time, press ∨ or ∧ button repeatedly, or press and hold ∨ or ∧ button to set cooking time.
7. Press OK button once.

NOTE: During cooking, you can check the cooking temperature by pressing OK button.

Auto cook menu:

Baking（**Bottom second layer**）				
Code	Menu	Temperature	Time (min)	Weight/Serving
A-1	Cake	Convection 160°C	45	475 g
A-2	Pie	Convection 200°C	28	7-9 servings
A-3	Bread	Convection 170°C	25	6-9 servings
Grill（Bottom second layer）				
A-4	Sweet potato	Convection 200°C	45	600 g, diameter＞3.5 cm. Cut into pieces
A-5	Bacon	Convection 200°C	18	200 g
A-6	Pork jerky	Convection 200°C 15 min Brush honey and turn over Convection 180°C 15 min Brush honey and turn over Convection 150°C 10 min		200 g
A-7	Honey chicken wing	Convection 200°C	35	500 g
A-8	Korean BBQ	Convection 200°C	30	400-500 g
A-9	Garlic ribs	Convection 200°C	35	400-500 g

		Steaming-Daily（**Bottom first layer**）		
A-10	Rice	Steam 100℃	35	300 g rice and 420 g water
A-11	Ribs	Steam 100℃	20	500 g
A-12	Eggs	Steam 90℃	15	2 eggs, 220 g water and proper amount of salt
A-13	Fish	Steam 100℃	18	400-500 g
A-14	Shrimp	Steam 100℃	16	500 g
A-15	Pork	Steam 100℃	40	600 g
		Steaming-Breakfast （Bottom first layer）		
A-16	Corn	Steam 100℃	22	600 g
A-17	Dumplings	Steam 100℃	16	200~400 g
A-18	Noodles	Steam 100℃	15	500 g
		Steaming-Dessert （A-19 Bottom first layer A-20/A-21 Bottom second layer）		
A-19	Tremella and lotus seed soup	Steam 100℃	50	Lotus seed 30 g, tremella 10 g, 800 ml hot water. proper amount of rock sugar
A-20	Egg pudding	Steam 90℃	18	2 eggs, milk 250 g berry sugar 20 g
A-21	Papaya milk	Steam 100℃	15	Milk 250 g, papaya 100 g, proper amount of sugar
		Fermentation （Bottom second layer）		
A-22	Dough	Steam 35℃	40	250 g dough
A-23	Yogurt	Steam 40℃	6 hour	1000 ml milk 1 g, yoghurt starter
		Maintenance		
A-24	Auto cleaning	/	22	10 g citric acid
A-25	Auto drain	/	/	/
A-26	Disinfection	Steam 100℃	10	/

Cleaning and Care

Note: Forbidden the use of powerful cleansing agent, benzene, abrasive powders to clean any parts of the oven.

1. Before cleaning the oven cavity, switch off power, and plug off from power socket.
2. Regularly keep the oven cavity clean. When food or soup splashed onto the cavity walls, clean with a damp cloth, don't use a hard material for fear of damaging the surface. If the cavity is very dirty, you may use a soft cleaning agent, never use rough, abrasive cleaning agents.
3. It is recommended that the water used should be pure or distilled water. If using the tap water for long time, there may be water scale on the hotplate.
4. The hotplate should be kept clean regularly. To clean the hotplate, use white vinegar of 1/2 cup on the plate and wait for several minutes before using a cloth to wipe it clean and finally use water to wash it. Do not use rough, abrasive cleaning agents.
5. Check the water pipe once every month to see if any foreign matter blocking its mouth. Take off the pipe if necessary to clean the dirt within.
6. After cooking, take out the water box and empty the remaining water, use the soft cloth to dry it and then install it into the oven.
7. Check the water box once every month. Take off the box if necessary to wipe it clean before replacing it back.
8. After cooking finished, the water collect board and the water box should be cleared of water.
9. The door seal should be cleaned regularly and wipe with a soft dry cloth.
10. If the control board gets wet, use a soft dry cloth to wipe clean. Don't use a rough, abrasive cleaning agent to wipe control board. Before cleaning the control board, cut off the power to the steam oven to prevent inadvertent operation.
11. If the steam oven isn't used for long time, plug off from power socket, clean the cavity and placed in a dry environment without corrosive gases.
12. If malfunction occurs to the steam oven, the repair should be done by specialist from the manufacturer. It is dangerous for any other person to repair it.
13. Before changing the oven lamp, the power should be cut to the oven. Open the oven casing, the lamp should be from the manufacturer.
14. The oven door should not be cleaned with abrasive cleaning matter or pointed metal matter for it may break the glass.
15. WARNING: When cleaning the food plate and oil tray, use soft material such as cloth, don't use hard material such as metal to prevent damage to the protective layer of the utensils.

Problem-shooting

Problems	Possible causes	Problem solving
Dark display window	Oven is not connected and the power cord does not work properly	Make sure oven is connected (fuse is in place) Contact the after sales service
Lamp does not work	Lamp, fuse not comply standards, Lamp does not connect to power.	Replacement of lamp Connect the power cord properly Change the fuse
During cooking, water or water vapor leaks out from the door.	Door does not close properly Door seal is damaged	Contact after sales service

Code	Analysis	Solution
E-3	Cavity high temperature protection: more than 230°C.	Contact service professional, user should not disassemble the oven.
E-4	Cavity low temperature protection: after cooking 3 minutes less than 35°C.	
E-5	Cavity sensor open circuit protection.	
E-6	Cavity sensor short circuit protection.	
E-7	Heating plate high temperature protection: more than 250°C.	
E-8	Heating plate low temperature protection: after 3 minutes. Cooking, temperature less than 40°C.	
E-9	Heating plate sensor open circuit protection.	
E-10	Heating plate sensor short circuit protection.	

NOTE: During using process, if there is a mistake alarm, please press POWER button once to turn off and contact service.